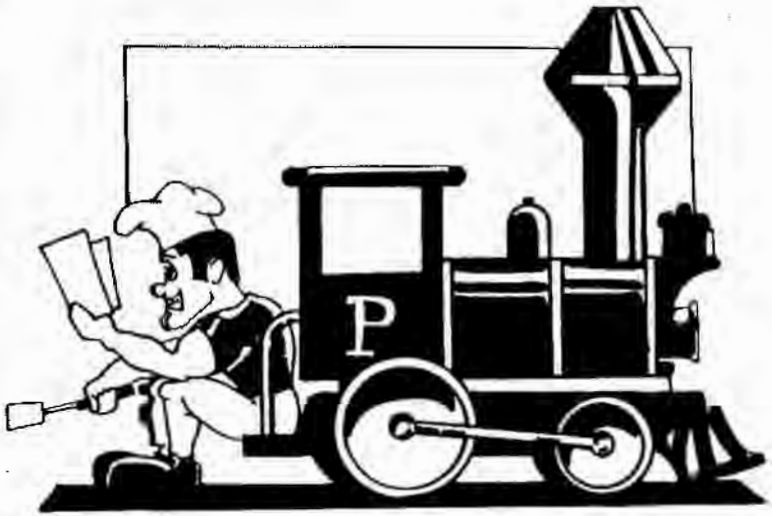
CARY • WINDSOR • MEREDITH • WILEY • TARKINGTON • OWEN

EARHART • SHREVE • HARRISON • McCUTCHEON • FOWLER • TERRY

FAVORITE RECIPES *of the* PURDUE RESIDENCE HALLS



Cover art by Chad Stuckey, Waiter Captain, Tarkington Hall

The Food Staff of Purdue University Residence Halls is challenged, year after year, to develop and serve tasty dishes that will satisfy the needs and desires of our students. This cookbook contains a collection of favorite recipes of both students and staff. It is our sincere hope that Residence Hall years will be remembered fondly by the students and that the selections in this cookbook will contribute to those pleasant memories.

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BEEF TURNOVERS

Ground Beef	1 pound
Onion, finely chopped	¼ cup
Green Pepper, finely chopped	3 tablespoons
Parsley, fresh chopped	¼ cup
Salt	½ teaspoon
Pepper	pinch
Margarine	2 tablespoons
Flour, all-purpose	½ cup
Salt	pinch
Pepper	to taste
Puff Pastry or Pastry Pockets	6 each

1. Brown beef and onion. Drain fat.
2. Add green pepper, parsley, salt, and pepper.
3. For white sauce: Melt margarine, add flour. Cook 5 minutes, stirring constantly. Add milk, salt and pepper. Cook until there is no starch flavor (approximately 15-20 minutes). Cool.
4. Add sauce to beef. Mix well.
5. Place ¼ cup meat on each square of pastry. Moisten edges of pastry, fold over to make a triangle and seal with a fork. Bake on ungreased sheet pan in 350-degree oven for 20 minutes.
6. Serve hot with gravy.

Yield: 6 servings

CHICKEN CHIMICHANGAS

Chicken, cooked, diced	14 ounces
Salsa, thick and chunky variety	1 cup
Taco Seasoning	1¼-ounce package
Flour Tortillas, 8-inch	8 each

1. Combine first 3 ingredients in saucepan and simmer 5 minutes over medium heat.
2. Place ¼ cup chicken mixture on tortilla toward the bottom edge of the shell and fold bottom edge ⅔ of the way up, over chicken mixture. Fold in sides toward the middle. Dampen inside edge of the top with water and fold down to seal.
3. Deep fry * about 5 minutes or until golden brown.

   * May pan fry until golden brown, or brush with oil and bake on greased cookie sheet in 350-degree oven for 20 minutes.

Yield: 4 servings

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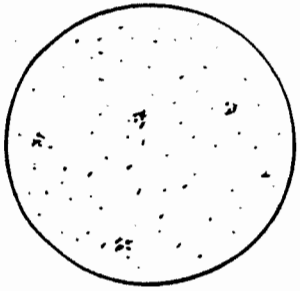

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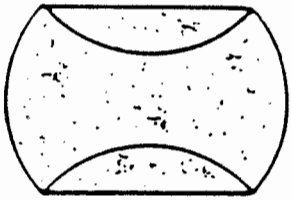

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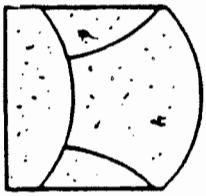

2d.

CHICKEN TETRAZZINI

Margarine	¼ cup
Garlic Powder	¼ teaspoon
Rosemary	¼ teaspoon
Marjoram	¼ teaspoon
Flour, all-purpose	¼ cup
Chicken Bouillon	2 cups
Milk	1 cup
Soy Sauce	¼ teaspoon
Egg	1 each
Half and Half Cream	2 tablespoons
Spaghetti	5 ounces
Chicken, boneless diced, cooked	1 pound
Mushroom Stems and Pieces, drained	¼ cup
Salt	½ teaspoon
Pepper	¼ teaspoon
Parmesan Cheese	½ cup

1. Melt margarine. Add spices and flour. Cook approximately 5 minutes.
2. Prepare 2 cups of bouillon by adding 2 packets or cubes of dry chicken base to 2 cups of boiling water.
3. Add bouillon, milk and soy sauce to margarine mixture. Cook until thickened.
4. Beat egg and add to cream. Add to the white sauce.
5. Cook spaghetti. Drain. Add to cream sauce.
6. Add chicken, mushrooms, salt, and pepper to mixture. Place in casserole dish.
7. Sprinkle with cheese.
8. Bake in 350-degree oven for 20 minutes.

Yield: 8 servings

ENCHILADAS

Ground Pork	1 pound
Taco Seasoning	1¼-ounce package
Water	1 cup + 2 tablespoons
Tomato Paste	⅔ cup (6 ounces)
Enchilada Seasoning	1¼-ounce package
Water	2½ cups
Corn Tortillas, 6-inch	12 each
Cheddar Cheese, shredded	1½ cups (6 ounces)

1. Brown the pork. Drain off excess fat.
2. Add taco seasoning and first amount of water. Simmer slowly for 15 minutes. Stir occasionally. Add more water if meat becomes too dry. Set aside to cool.
3. To make sauce, combine paste, second amount of water and enchilada seasoning. Bring to a boil. Reduce heat and simmer slowly for 10 minutes. Stir occasionally.
4. Spread 1 cup of sauce on the bottom of a 9-inch x 13-inch pan. Place approximately 2 tablespoons of meat on each shell and roll. Place enchiladas in pan and cover with sauce. Cover with foil and turn back a corner to let steam escape.
5. Bake in 350-degree oven for 15-20 minutes. Remove foil and sprinkle cheddar cheese over top. Return to the oven to melt the cheese.

Yield: 6 servings

FISH AND CRAB BAKE

Frozen Haddock Fillets	2 pounds
Herbed Croutons, crushed	3 cups
Margarine, melted	¾ cup
Crab Meat or Sea Legs, flaked	10 ounces
Mushroom Stems and Pieces, drained	¼ cup
Eggs	3 each
Parsley, fresh chopped	⅔ cup
Salt	½ teaspoon
Lemon Juice	2½ teaspoons
Tabasco Sauce	¼ teaspoon
Herbed Croutons, crushed	2 cups
Margarine, melted	2½ tablespoons

1. Separate thawed fillets and overlap to cover bottom of 9-inch x 13-inch baking pan.
2. Combine all the ingredients except the second amount of croutons and margarine. Cover fillets with crab mixture.
3. Combine remaining croutons and margarine. Sprinkle over top of pan. Bake 35 minutes at 350 degrees.

Yield: 8 servings

MONTE CRISTO SANDWICH

Sauce:	
Sour Cream	3 tablespoons
Prepared Mustard	1½ teaspoons
Lemon Juice	¾ teaspoon
Onion, minced	3 tablespoons
Salt	¼ teaspoon
Worcestershire Sauce	¼ teaspoon
Tabasco Sauce	dash
White Pepper	pinch
Sandwich:	
Vienna Bread	8 slices
Turkey Breast, sliced or shaved	¼ pound
Ham, sliced or shaved	¼ pound
Swiss Cheese, sliced	¼ pound
Eggs	2 each
Milk	¼ cup

1. Mix all sauce ingredients together. Blend well and chill.
2. Spread 1 side of 4 slices of bread with mustard sauce. Top with 1 ounce each of turkey, ham and cheese in that order.
3. Cover with remaining 4 slices of bread.
4. Beat together the eggs and milk. Brush one side of prepared sandwich with egg mixture and place egg side down on buttered or oiled griddle or skillet. While toasting on one side, brush other side with egg mixture. Turn and toast that side. Serve immediately.

Yield: 4 sandwiches

PEPPER BEEF

Beef Strips, 2 x 1 x ¼ inches (may use chuck or round)	2 pounds
Water	6½ cups
Margarine	6 tablespoons
Flour, all-purpose	6 tablespoons
Beef Broth, saved from cooking the beef strips	2¾ cups
Soy Sauce	5 tablespoons
Black Pepper	dash
Green Onion, chopped	1 cup
Chinese Snow Peas, thawed	6-ounce package
Green Pepper, thinly sliced	1 large pepper

1. Cover beef strips with water and simmer uncovered for 1½ hours or until tender. Drain and save the broth.
2. In the same pan, melt margarine. Add flour and cook over low heat for 10 minutes.
3. Add beef broth (use water to make up difference if short), stirring constantly until thickened. Simmer on low heat 5 minutes.
4. Add cooked beef, soy sauce and black pepper. Stir until blended. Turn off heat.
5. Add green onion, snow peas and green pepper. Mix well. DO NOT COOK — vegetables should be crisp. Serve over rice.

Yield: 6 servings

QUICHE LORRAINE

Pie Shell, 10-inch raw	1 each
Swiss Cheese, processed, shredded	6 ounces (1½ cups)
Bacon, cooked, crumbled	10 slices
Eggs	4 each
Half and Half Cream	1 cup
Milk	½ cup
Salt	½ teaspoon
Pepper	¼ teaspoon
Dry Mustard	½ teaspoon

1. Prick small holes in pie shell using a fork. Bake shell in 375 degree oven for 6 to 8 minutes.
2. Cook and crumble bacon.
3. Sprinkle cheese and bacon in pie shell.
4. Beat together remaining ingredients. Pour over mixture in pie shell. Bake at 375 degrees for approximately 45 minutes until firm and brown. Quiche is done when a sharp knife comes out clean when inserted in center of pie. Let set at room temperature for 5 minutes before serving.

Yield: 6 servings

BROCCOLI QUICHE

To make broccoli quiche, substitute 5 ounces of frozen chopped broccoli for bacon. Thaw and drain before using.

STROMBOLI

Italian Sausage, bulk	1 pound
Onion, chopped	1 tablespoon
Parmesan Cheese	¼ cup
Pizza Sauce	½ cup
Margarine	¼ cup
Garlic Powder	½ teaspoon
Paprika	⅜ teaspoon
Steak Roll	6 each
Mozzarella Cheese, sliced	6 1-ounce slices, cut in half

1. Brown the sausage. Drain off excess fat. Add onion, parmesan cheese and pizza sauce.
2. Beat margarine, garlic powder and paprika until light and fluffy.
3. Spread 1 tablespoon of margarine mixture on top of each roll. Spread ¼ cup meat mixture on bottoms. Place 2 slices of mozzarella cheese on the meat.
4. Wrap each sandwich in foil or cover pan with foil. Bake at 350 degrees for 10-15 minutes or until cheese melts.

Yield: 6 servings

SWEET AND SOUR PORK

Pork Cubes	2 pounds
Cornstarch	4 tablespoons + ¾ teaspoon
Pineapple Juice, saved from pineapple chunks (see below)	1¼ cups
Pork Stock	½ cup
Pineapple Chunks, drained, save juice	20-ounce can
Soy Sauce	2 tablespoons
Cider Vinegar	5 tablespoons
Brown Sugar	¼ cup
Green Pepper, sliced	1 large pepper
Onion, halved & quartered	1 medium onion

1. Cover pork cubes with water and simmer 1 hour. Drain and save stock.
2. Dissolve cornstarch in pineapple juice.
3. Stir in pineapple chunks, pork stock, soy sauce, vinegar, and brown sugar.
4. Add pork. Simmer 10 minutes until thickened.
5. Add sliced green pepper and onions. Do not heat. Serve over rice.

Yield: 6 servings

Note: If you do not have enough pineapple juice, add water to make up the difference.

TEXAS STRAW HAT

Ground Beef	1 pound
Onion, chopped	1½ tablespoons
Taco Seasoning	1¼-ounce package
Water	½ cup + 2 tablespoons
Cheddar Cheese, shredded	1¼ cups
Corn Chips, crushed	3¾ cups
Tomatoes, diced	1 cup
Lettuce, shredded	1 cup

1. Brown the meat and onion. Drain off fat.
2. Add water and taco seasoning and bring to a boil. Reduce heat and simmer 15 minutes, stirring occasionally. If mixture becomes dry, add more water.
3. Serve ⅓ cup taco meat and ¼ cup cheese over ¾ cup corn chips.
4. Add diced tomatoes and shredded lettuce.
5. Other suggested toppings: sour cream, taco sauce, chopped green onions, and chopped olives.

Yield: 5 servings

Note: The meat mixture can be used with hard or soft tortillas for tacos

TUNA-POTATO CHIP CASSEROLE

Tuna, flaked, undrained	12½-ounce can
Potato Chips, crushed	5-ounce package

Cream Sauce:

Margarine	¼ cup
Flour, all-purpose	¼ cup
Milk	2 cups
Salt	to taste

1. Prepare cream sauce as follows: Melt margarine in pan, add flour and cook approximately 5 minutes. Add milk and cook until thick. Add salt to taste.
2. Add tuna and juice.
3. Add ¾ of potato chips to tuna mixture.
4. Place in lightly greased two-quart casserole dish.
5. Sprinkle remainder of potato chips over top and bake in 350-degree oven, for 45 minutes.

Yield: 6 servings

VEGETARIAN LASAGNA

Lasagna Noodles	12 ounces
Salt	1½ teaspoons
Vegetable Oil	2¼ teaspoons
Spinach, frozen chopped, drained	1½ pounds
Cream Cheese	1¼ pounds
Onion, chopped	¾ cup
Parmesan Cheese	¾ cup
Pepper	⅜ teaspoon
Garlic Powder	½ teaspoon
Eggs	3 each
Mozzarella Cheese, shredded	2 cups (8 ounces)
Tomato Sauce	29 ounce can (3⅓ cups)
Granulated Sugar	2 teaspoons
Garlic Powder	1 teaspoon
Italian Seasoning	2½ teaspoons
Parmesan Cheese	½ cup

1. Add lasagna noodles, salt, and oil to boiling water. Cook until tender. Drain and rinse well.
2. Spinach must be very dry. Combine with spices, cheeses, and eggs. Beat well. Set aside.
3. Add spices to tomato sauce.
4. Assemble lasagna: Begin with a single layer of noodles in the bottom of a 9-inch by 13-inch baking pan. Follow with a layer of spinach-cheese mixture. Repeat these layers two more times.
5. The fourth layer begins with a layer of noodles and finishes with the tomato sauce.
6. Cover. Bake in 350-degree oven for 45 minutes.
7. Uncover and sprinkle parmesan cheese over top. Bake at 350 degrees for 15 minutes.

Allow 15 minutes for product to set up before serving.

Yield: 12 servings

BLEU CHEESE DRESSING

Mayonnaise	1 cup
Sour Cream	¾ cup
Bleu Cheese Crumbles	2 ounces

1. Mix all ingredients well. Refrigerate.

Yield: 2 cups

CAULIFLOWER COMBO SALAD

Mayonnaise or Salad Dressing	1 cup
Granulated Sugar	1 tablespoon
Parmesan Cheese	¼ cup
Bacon, cooked and crumbled	10 slices
Cauliflower, florettes	½ head
Lettuce, chopped	½ head
Onion, chopped	⅓ cup
Cheddar Cheese, grated	½ cup

1. Combine salad dressing, sugar, and parmesan cheese. Refrigerate.
2. Cook, drain, cool and crumble the bacon.
3. Layer lettuce, cauliflower, onion, bacon, dressing and cheese in pan.
4. Refrigerate overnight.
5. Toss salad before serving.

Yield: 10 servings

HAWAIIAN AMBROSIA

Mandarin Oranges	1 cup
Pineapple Chunks	1 cup
Seedless Grapes	1 cup
Coconut	1 cup
Miniature Marshmallows	1 cup
Sour Cream	1 cup

1. Drain all fruit, then combine.
2. Add coconut, marshmallows and sour cream.
3. Mix and let set at least 1 hour in refrigerator.

Yield: 12 servings

PASTA SALAD

Rotini	¼ pound
Water	1 quart
Salt	½ teaspoon
Vegetable Oil	1 teaspoon
Carrots, cut into julienne strips (1-inch strips)	⅓ cup
Green onions, chopped	2 tablespoons
Pimento, drained, chopped	¼ cup
Celery, finely chopped	⅔ cup
Parsley, fresh chopped	2 tablespoons
White Pepper	⅛ teaspoon
Golden Italian Dressing	½ cup
Mayonnaise or Salad Dressing	2 tablespoons
Frozen Peas, thawed	⅔ cup
Fresh Tomato, diced	1 medium tomato

1. Bring water, salt and oil to boil. Add rotini and stir. Cook until tender — about 15 minutes. Drain in colander and rinse with cold water to remove excess starch.
2. Mix carrots, green onions, pimento, celery, parsley, pepper, and Italian dressing together with the pasta. Refrigerate overnight.
3. Next day, add salad dressing and mix well.
4. Drain the peas. Add with tomatoes to the pasta mixture and mix lightly.

Yield: 8 servings

PRETZEL SALAD

Pretzel Sticks, broken into ¼-inch pieces	9 ounces
Margarine, melted	½ cup
Granulated Sugar	3 tablespoons
Cream Cheese, softened	8 ounces
Granulated Sugar	1 cup
Prepared Whipped Topping	8 ounces
Strawberry Gelatin	6-ounce package
Water, boiling	2 cups
Strawberries, frozen sliced, sweetened	16-ounce package

1. Mix pretzels, margarine and first amount of sugar. Press into a 9-inch by 13-inch pan. Bake 10 minutes in a 350-degree oven. Let cool.
2. Mix cream cheese and second amount of sugar until smooth. Fold in whipped topping. Spread over crust. Refrigerate.
3. Combine water and gelatin until dissolved. Add strawberries (do not drain) and refrigerate until partially set.
4. Gently pour strawberry mixture over cream cheese layer and chill until set, about 4 to 6 hours.

Yield: 12 servings

ROMAN SALAD

Lettuce, chopped	½ head
Celery, chopped	¾ cup
Peas, frozen, thawed but not cooked	5 ounces
Onions, chopped	¼ cup
McCormick's Salad Supreme Seasoning	2 teaspoons
Bacon, cooked and crumbled	⅓ pound
Mayonnaise or Salad Dressing	¾ cup
Parmesan Cheese	⅓ cup

1. Layer the first six ingredients in pan as listed.
2. Spread top with salad dressing.
3. Sprinkle parmesan cheese over salad dressing.
4. Refrigerate overnight.
5. Toss lightly before serving.

Yield: 6-8 servings

STRAWBERRY OR RASPBERRY MOLDED GELATIN SALAD

Strawberries or Raspberries, frozen	10 ounces
Strawberry or Raspberry Gelatin	3-ounce package
Hot Water	1 cup
Juice and Cold Water	7/8 cup

1. Let berries thaw slightly. Drain. Save juice.
2. Dissolve gelatin in hot water.
3. Add juice and cold water to gelatin. Mix well and let congeal slightly.
4. When gelatin is slightly congealed, add drained berries. Pour into serving dish. Refrigerate until set.

Yield: 6-8 servings

ZESTY GARDEN VEGETABLES

Mushrooms, fresh sliced	¼ cup
Cauliflower, florettes	¼ head
Carrots, crinkle slices	¼ cup
Broccoli, florettes	¼ head
Zucchini, sliced	1 cup
Red Onion, sliced	¼ onion
Ripe Olives, sliced	2 tablespoons
Golden Italian Dressing	⅔ cup
Cherry Tomatoes or 1 Medium Tomato, diced	8 each

1. Wash and prepare vegetables as directed above. Separate the onion slices into rings.
2. Mix all ingredients, except tomato, with the dressing. Marinate overnight.
3. Next day, drain off excess dressing.
4. Garnish with the tomatoes.

Yield: 8 servings or 1 quart

CANADIAN CHEESE SOUP

Margarine	¼ cup
Flour, all purpose	¼ cup + 2 tablespoons
Salt	½ teaspoon
Milk	4½ cups
American Cheese, grated	7½ ounces (2 cups)
Cheddar Cheese, grated	2½ ounces (½ cup)
Celery, finely diced	⅔ cup
Onion, finely chopped	¼ cup
Green Pepper, finely chopped	1½ tablespoons
Carrots, finely chopped	½ cup
Chicken Broth	2 cups

1. Melt margarine and blend in flour. Cook about 5 minutes on low heat. Add salt and milk. Cook until thickened.
2. Turn down heat and add grated cheese. Stir until melted, keeping heat low.
3. Partially cook vegetables in chicken stock and add both to cheese and milk.
4. Bring to simmering stage, but do not boil or cheese will curdle.
5. Check for taste, adding more salt if needed.
6. Add paprika to give a delicate color.

NOTE: For a meatless soup, omit chicken stock and use water and additional margarine.

Yield: ½ gallon or 10 servings

CHEDDAR CHOWDER

Potatoes, diced	1 cup
Carrots, diced	½ cup
Onion, chopped	2 tablespoons
Water	2⅛ cups
Milk	1 quart
Margarine, melted	2½ tablespoons
Flour, all-purpose	½ cup
Salt	½ teaspoon
Cheddar Cheese, shredded	6 ounces (1½ cups)
American Cheese, shredded	3 ounces (¾ cup)
Ham, diced	4 ounces (1 cup)

1. Cook vegetables in boiling water until tender, about 20 minutes. DO NOT drain.
2. Add milk. Heat mixture.
3. Blend margarine, flour, and salt together. Add to vegetable mixture and stir until thick.
4. Add diced ham and cheeses to vegetables. Stir and heat until blended and cheese is melted.

Yield: ½ gallon or 10 servings

CHILI

Ground Beef	1 pound
Onion, chopped	⅓ cup
Chili Powder	1 teaspoon
Garlic Powder	⅛ teaspoon
Beef Bouillon Cube	1 each
Water, boiling	⅔ cup
Tomatoes, diced, canned	14½-ounce can
Tomato Paste	6 ounces
Chili Beans	31-ounce can
Salt	1 teaspoon
Chili Powder	¾ teaspoon or to taste

1. Brown meat with onion. Drain off fat.
2. Add chili powder and garlic powder.
3. Dissolve bouillon cube in boiling water. Add to meat mixture, along with tomato paste and diced tomatoes. Simmer for 15 minutes.
4. Add remaining ingredients. Simmer another 10 minutes.

Yield: ½ gallon or 10 servings

CREAM OF BROCCOLI SOUP

Broccoli, chopped	1 head of fresh or 1 10-ounce package of cuts
Margarine	¼ cup
Celery, finely chopped	3 tablespoons
Onion, finely chopped	2 tablespoons
Salt	¼ teaspoon
Garlic Powder	¼ teaspoon
White Pepper	dash
Flour	½ cup
Chicken Bouillon Cubes	3 each
Water	2⅔ cups
Milk	2⅔ cups
Bay Leaf	1 each
Half and Half Cream	1⅓ cups
Lemon Juice	2 teaspoons

1. If using fresh broccoli, cover with water and simmer 5 minutes. Drain and set aside. If using frozen, thaw and drain.
2. Saute celery in margarine over low heat 5 minutes. Then add the onion, salt, garlic powder and white pepper.
3. Add flour to celery-onion mixture and cook over low heat for 10 minutes, stirring constantly.
4. Dissolve bouillon cubes in boiling water. Add bouillon, milk, and bay leaf to flour mixture. Stir until slightly thickened. Add broccoli and cook over low heat 20-30 minutes. Remove bay leaf.
5. Blend in the half and half and lemon juice. Heat but DO NOT BOIL, or soup will curdle. Add further salt or pepper to taste.

Yield: ½ gallon or 10 servings

SPRING SOUP

Chicken Bouillon Cubes	3 each
Boiling Water	2¼ cups
Margarine	1½ tablespoons
Green Onions, chopped	½ cup
Potatoes, sliced	2 medium
Carrots, sliced	½ cup
Instant Rice	¼ cup
Salt	½ teaspoon
Spinach, frozen chopped	8 ounces
Half and Half Cream	2¼ cups

1. Dissolve bouillon cubes in boiling water.
2. Thinly slice carrots and potatoes. Combine broth, margarine, green onions, carrots, potatoes, salt and rice in pan and bring to a boil. Reduce heat and simmer for 15 minutes, stirring occasionally.
3. Add spinach to hot soup. Simmer to thaw the spinach.
4. Add half and half to soup. Bring to serving temperature. Be careful not to overheat the soup after half and half has been added, or it will curdle.

Yield: ½ gallon or 10 servings

Note: Canned chicken broth may be used in place of bouillon and water.

APPLE FRITTERS

Canned Apples, chopped	¾ cup
Margarine, melted	1⅓ tablespoons
Flour, all-purpose	1½ cups
Baking Powder	2 teaspoons
Salt	¾ teaspoon
Granulated Sugar	3 tablespoons
Cinnamon	⅜ teaspoon
Nutmeg	⅛ teaspoon
Egg	1 each
Milk	⅓ cup

1. Drain and chop apples finely. If apples were not canned with sugar, add 3 tablespoons and let dissolve. Add melted margarine.
2. Measure and sift dry ingredients into bowl and set aside.
3. Beat egg and milk together. Add the apples and dry ingredients. Stir until well blended.
4. Drop batter by tablespoon into hot fat. If fryer has an adjustable setting, temperature should be 350 degrees.

NOTE: For nice round fritters, use another tablespoon to push batter off the first into the grease. Avoid splashes and burns by working as close to surface as possible.

Yield: 5 servings or 20 2-inch fritters

NEW ORLEANS POTATOES

Potatoes, diced	6 cups (6-8 potatoes)
Water	1 gallon
Salt	1½ teaspoons
Pepper	½ teaspoon
Onion, chopped	¾ cup
Cream of Celery Soup, undiluted	10¾-ounce can
Sour Cream	3 cups
Cheddar Cheese, shredded	2⅔ cups (10 ounces)
Margarine, melted	¼ cup
Corn Flake Crumbs	1 cup

1. Cook potatoes in water, approximately 15-20 minutes. Drain.
2. Combine all ingredients except margarine and crumbs. Place in a 9-inch x 13-inch greased baking pan.
3. Melt margarine and drizzle over top.
4. Sprinkle crumbs over top. Bake at 350 degrees for 40-50 minutes.

Yield: 24 servings

NOTE: 2 pounds of frozen hash browns may be substituted for diced potatoes. When using the hash browns, increase the baking time to 1¼ hours.

NOODLES ROMANOFF

Margarine, melted	¼ cup
Flour, all purpose	¼ cup
Milk	1 cup
Salt	1 teaspoon
Onion, grated	1 teaspoon
Garlic Powder	¼ teaspoon
Parmesan Cheese	¼ cup
Cottage Cheese, creamed	½ pound
Sour Cream	½ cup
Paprika	½ teaspoon
Egg Noodles	8 ounces
Water, boiling	6 cups
Salt	1½ teaspoons
Vegetable Oil	1½ teaspoons
American Cheese, shredded	½ cup (4 ounces)

1. Melt margarine. Add flour and cook approximately 5 minutes, until thickened, stirring constantly.
2. Add milk and salt to flour mixture and cook until slightly thickened.
3. Remove from heat and add onion, garlic powder, parmesan cheese, cottage cheese, sour cream, and paprika.
4. Bring water to a boil. Add salt, vegetable oil and noodles. Stir. Cook until noodles are tender, about 10-15 minutes. Drain noodles and rinse with hot water to remove excess starch.
5. Add noodles to cream sauce. Mix well.
6. Place in baking dish and sprinkle with the shredded American cheese.
7. Cover with foil and bake in a 350-degree oven for 35-40 minutes.

Yield: 10 servings

RICE AND CRISP VEGETABLE PILAF

Margarine, melted	2 tablespoons
Converted Rice	1½ cups
Chicken Bouillon Cubes	3 each
Water	3¼ cups
Salt	½ teaspoon
Seasoning Salt	½ teaspoon
Carrots, grated	¾ cup
Celery, chopped	¾ cup
Green Onions, chopped	¾ cup
Parsley, fresh chopped	¼ cup
Almonds, slivered	¾ cup

1. Put margarine in a casserole dish, add rice and stir well to coat all of rice. Place in 350-degree oven for 10 minutes.
2. Bring water to a boil and add bouillon cubes. When cubes have dissolved, add seasonings.
3. Stir rice and add boiling chicken broth. Cover with foil. Return to oven for 35-40 minutes, or until rice is tender.
4. TEN MINUTES before serving, add raw vegetables and almonds, tossing lightly until well combined.

NOTE: Vegetables should remain crisp and crunchy.

Yield: 15 servings, ½ cup each

VEGETABLE RICE CASSEROLE

Mushrooms, sliced, drained	2½-ounce jar
Instant Rice, uncooked	½ cup
Broccoli, coarsely chopped	10-ounce package
Cauliflower, coarsely chopped	10-ounce package
Margarine	1 tablespoon
Onion, chopped	2 tablespoons
Cream of Chicken Soup, undiluted	10¾-ounce can
Milk	¼ cup
American Cheese, cubed	3 ounces (½ cup)
Water Chestnuts, sliced, drained	8½-ounce can

1. Run hot water over frozen vegetables to thaw.
2. Mix all ingredients.
3. Bake uncovered in a two-quart greased baking dish for 35 minutes at 350 degrees.

Yield: 8-10 servings

BANANA OATMEAL COOKIES

Brown Sugar, tightly packed	2 cups
Margarine, softened	½ cup + 1 tablespoon
Flour, all-purpose	2½ cups
Baking Soda	¾ teaspoon
Salt	1 teaspoon
Nutmeg	¼ teaspoon
Cinnamon	¾ teaspoon
Eggs	2 each
Bananas, mashed	3 large
Oatmeal	1 cup
Pecans, finely chopped	¾ cup

1. Cream together brown sugar and margarine.
2. Sift together the flour, baking soda, salt, and spices into a large mixing bowl.
3. Add margarine-sugar mixture to dry ingredients. Cut in with pastry blender.
4. Add eggs, oatmeal and bananas. Mix well.
5. Add nuts.
6. Spoon onto a greased cookie sheet with a rounded teaspoon.
7. Bake at 350 degrees for 10 to 12 minutes.

Yield: 3½ dozen

CHOCOLATE CRINKLE COOKIES

Margarine	3 tablespoons
Vegetable Shortening	3 tablespoons
Granulated Sugar	1 cup + 2 tablespoons
Vanilla	1½ teaspoons
Eggs	3 each
Baking Chocolate, unsweetened, melted	2 ounces
Flour, all-purpose	2 cups
Baking Powder	1½ teaspoons
Salt	½ teaspoon
Walnuts, chopped	½ cup
Granulated Sugar	¾ cup

1. Cream fats and first amount of sugar until fluffy.
2. Add vanilla, eggs and melted chocolate. Beat until well blended.
3. Add dry ingredients and nuts. Mix well.
4. Cover dough and chill 4 hours or overnight.
5. Shape dough by rounded teaspoons into balls. Roll the balls in second amount of sugar (or powdered sugar may be used) and place 2 inches apart on a greased cookie sheet. Bake until almost no indentation remains when touched, approximately 10 minutes in a 350-degree oven.

Yield: 30 cookies

CHOCOLATE ECLAIR TORTE

Torte:	
Milk	2 cups
Instant Vanilla Pudding	6-ounce package
Prepared Whipped Topping	8-ounce package (3 cups)
Graham Crackers	1 pound
Icing:	
Baking Chocolate, unsweetened	1½ ounces
Margarine	1 tablespoon
Vegetable Shortening	1 tablespoon
Powdered Sugar	1½ cups
Hot Water	3 tablespoons
Salt	¼ teaspoon
Vanilla	¼ teaspoon

1. Combine milk and pudding, beating 2 minutes. Let rest 5 minutes, then fold in whipped topping until well blended.
2. Place a layer of graham crackers closely together in the bottom of a 9-inch *x* 13-inch pan. Spread ½ of pudding mixture over crackers. Place another layer of graham crackers over pudding mixture. Cover with remaining pudding. Top with a third layer of graham crackers. Chill.
3. Make icing: Melt fats and chocolate in a sauce pan. Cool slightly.
4. Add remaining ingredients and beat until of spreading consistency. (This tends to be thin but will thicken as it is beaten).
5. Frost torte. Chill 12 hours.

Yield: 12 servings

Note: Canned frosting can be substituted for the frosting recipe. This product freezes very well.

FRUIT PIZZA

Sugar Cookie Dough	20-ounce package
Cream Cheese, softened	8 ounces
Powdered Sugar, sifted	1 cup
Banana	1 each
Crushed Pineapple, drained	2 cups
Mandarin Oranges, drained	1½ cups
Fresh Strawberries	½ pint
Maraschino Cherry Halves, drained	⅜ cup
Granulated Sugar	¼ cup + 2 tablespoons
Cornstarch	¾ teaspoon
Water	2 tablespoons + 2 teaspoons
Lemon Juice	¾ teaspoon

1. Make pizza: Flour hands and press thawed dough into a pizza pan. Bake 15 minutes in a 350-degree oven. Cool.
2. Blend cream cheese and powdered sugar together. Spread on the crust. (May be made in advance and chilled.)
3. Slice banana, and prepare other fruits separately. Halve very large strawberries lengthwise if necessary.
4. Arrange fruit on top of cheese mixture in rows of color.
5. Make glaze: Mix cornstarch and sugar. Add water and cook until clear and thick. Add lemon juice and cool.
6. Brush glaze on the fruit and chill.

Yield: 16 servings
Note: If available, kiwi fruit may also be used.

HELLO DOLLY BARS

Margarine	¼ cup
Graham Cracker Crumbs	1 cup
Coconut	1⅓ cups
Semisweet Chocolate Chips	12-ounce package
Pecans, chopped	1 cup
Sweetened Condensed Milk	1 can

1. Melt margarine in 9-inch *x* 13-inch baking pan.
2. Sprinkle graham cracker crumbs in pan and press lightly.
3. Add coconut, chocolate chips, and nuts in layers.
4. Drizzle milk over entire pan.
5. Bake in 350-degree oven for 30 minutes or until golden brown.
6. Cut in squares and serve.

Yield: 24 servings

SCOTCHEROOS

Granulated Sugar	1 cup
Light Corn Syrup	1 cup
Creamy Peanut Butter	1 cup
Rice Krispies	6⅔ cups
Butterscotch Morsels	⅔ cup
Chocolate Chip Morsels	1 cup (6 ounces)
Creamy Peanut Butter	1 tablespoon + 1 teaspoon

1. Combine sugar, corn syrup, and first amount of peanut butter in a sauce pan. Heat until sugar dissolves and mixture is smooth.
2. Mix Rice Krispies into heated mixture until well coated.
3. Spread mixture into a greased 9-inch *x* 13-inch pan. Set aside to cool.
4. Combine butterscotch and chocolate morsels with second amount of peanut butter in a sauce pan. Heat until all ingredients are melted and smooth.
5. Use the chocolate mixture to frost the scotcheroos. Cool and cut.

Yield: 24 servings

STRAWBERRY STACK PIE

10" Pie Shell	1 each
Cream Cheese, softened	4½ ounces
Powdered Sugar	2 tablespoons
Vanilla Extract	½ teaspoon
Prepared Whipped Topping	2⅓ cups
Strawberry Gelatin	3-ounce package
Water, boiling	½ cup
Strawberries,sliced frozen, undrained	1½ cups (12 ounces)
Prepared Whipped Topping	1⅔ cups

1. Prick bottom and sides of pie crust. Bake according to package instructions and cool.
2. Combine cream cheese, powdered sugar and vanilla. Beat until smooth.
3. Add 2⅓ cups whipped topping to cream cheese mixture. Whip on low until smooth. Spread 1 cup of mixture in the bottom of the pie shell.
4. Dissolve the gelatin in hot water.
5. Partially thaw strawberries. Add to gelatin mixture. Let partially congeal. Spread 1 cup on top of cream cheese mixture in pie shell.
6. Chill until set. Spread remaining cream cheese on top of strawberry layer, then add the rest of the strawberry mixture. Chill until firm.
7. Garnish pie by piping topping around edge of crust.

Yield: 7 pieces

TURTLE BROWNIES

Margarine, melted	¼ cup
Evaporated Milk	⅓ cup
German Chocolate Cake Mix	1 box
Caramels	14-ounce package
Evaporated Milk	⅓ cup
Pecans, chopped	¾ cup
Semisweet Chocolate Chips	¾ cup

1. Melt margarine and allow to cool before combining with the first ⅓ cup milk and cake mix. Mix well. Place ½ the batter in an ungreased 9-inch x 13-inch pan. Bake 5 to 8 minutes at 350 degrees until puffy but not done.
2. Melt caramels and second ⅓ cup of evaporated milk in sauce pan. Blend well and set aside.
3. Sprinkle pecans and chocolate chips over batter in pan. Drizzle caramel mixture over top.
4. Carefully drop and spread remaining batter over top. Bake 15-20 minutes at 350 degrees.

Yield: 24 servings

BARBECUE SAUCE

Margarine, melted	1 tablespoon
Onion, chopped	½ cup
Salt	¼ teaspoon
Pepper	pinch
Dry Mustard	¼ teaspoon
Granulated Sugar	2 tablespoons
Brown Sugar	1 tablespoon + 1 teaspoon
Catsup	1¼ cups
Water	½ cup + 2 tablespoons
Cider Vinegar	2 tablespoons
Worcestershire Sauce	½ teaspoon
Tabasco Sauce	dash (to taste)
Cornstarch	¾ teaspoon
Water	¾ teaspoon

1. Saute onions and margarine until onions are transparent.
2. Mix the dry ingredients (except cornstarch) and add to onions.
3. Mix the liquid ingredients (except last amount of water). Add to onion mixture and simmer for 30 minutes.
4. Mix cornstarch and water to make a paste. Add slowly to sauce, stirring constantly. Simmer 15 minutes longer.

Yield: 2 cups (8 servings)

BUTTERSCOTCH ROLLS

Brown Sugar	¾ cup
Margarine	¼ cup
Water	2 tablespoons
Frozen Individual Yeast Rolls	24 each

1. Whip margarine. Blend in sugar and water. Spread in the bottom of a 9-inch x 13-inch pan.
2. Place rolls 4 x 6 on top of the sugar mixture. Let raise 3-4 hours or until rolls have doubled in size. Bake in 350-degree oven for 10-12 minutes. Turn out of pan onto tray immediately. Serve warm.

Yield: 24 rolls

CARAMEL FROSTING

Brown Sugar	½ cup
Water	2½ tablespoons
Margarine	¼ cup + 1½ teaspoons
Powdered Sugar	2 cups
Vanilla	½ teaspoon

1. Boil the brown sugar and water in a saucepan.
2. Add margarine and heat until it is melted.
3. Pour the mixture slowly over the powdered sugar in a mixing bowl. Beat at low speed.
4. Add vanilla, beating until smooth. Let stand until cool and add milk if necessary for spreading consistency.

Yield: 1½ cups

PRALINE TOPPING

Brown Sugar	½ cup
Flour, all-purpose	2 tablespoons
Margarine	½ cup
Pecans, chopped	¾ cup

1. Combine all ingredients. Spread in buttered pie tin or 8-inch x 8-inch pan.
2. Bake in 350-degree oven until brown sugar is cooked.
3. Cool and crush. Serve over ice cream.

Yield: 2 cups

STRAWBERRY BREAD

Strawberries, sliced frozen	13 ounces
Eggs	2 each
Vegetable Oil	½ cup + 4 teaspoons
Flour, all-purpose	2 cups
Baking Soda	¾ teaspoon
Salt	½ teaspoon
Cinnamon	1⅔ teaspoons
Granulated Sugar	1¼ cups
Walnuts, chopped	¾ cup

1. Drain strawberries (overnight if possible).
2. Blend eggs and oil, add strawberries.
3. Sift together flour, baking soda, salt and cinnamon. Add with sugar to berries. Blend thoroughly.
4. Mix nuts into batter and pour into greased bread pan.
5. Bake in a 350-degree oven for 40-50 minutes. Test with a toothpick in center of loaf. If toothpick comes out clean, loaf is done.

Yield: 1 loaf or 11 servings

WELLESLEY CHOCOLATE FROSTING

Baking Chocolate, unsweetened	2 ounces
Margarine	1½ tablespoons
Vegetable Shortening	1½ tablespoons
Powdered Sugar	2 cups
Hot Water	¼ cup
Salt	¼ teaspoon
Vanilla	½ teaspoon

1. Melt chocolate, margarine and shortening in a sauce pan.
2. Add remaining ingredients and beat until spreading consistency is reached. This tends to be very thin but will thicken as beaten.

Yield: 1½ cups

FOOD WEIGHTS AND MEASURES

STANDARD	EQUIVALENT
1 pinch or dash	1/16 teaspoon
60 drops	1 teaspoon
3 teaspoons	1 tablespoon
1 tablespoon	½ ounce liquid
4 tablespoons	¼ cup
4 tablespoons	2 ounces liquid
⅓ cup	5 tablespoons + 1 teaspoon
½ cup	8 tablespoons
½ cup	4 ounces liquid
1 cup	16 tablespoons
1 cup	8 ounces liquid
2 cups	1 pint
2 cups	16 ounces liquid
2 pints	1 quart
1 quart	32 ounces liquid
1 liter	1.05 quarts liquid
4 quarts	1 gallon
1 gallon	128 ounces liquid
16 ounces	1 pound